

CMS ADVANCED SOMMELIER – GERMANY PRACTICE TEST (SAMPLE)

STUDY GUIDE



**SAMPLE STUDY GUIDE
WITH LIMITED QUESTIONS**

**VISIT US ONLINE FOR
THE FULL VERSION STUDY GUIDE**

<https://cmsadvsommeliergermany.examzify.com>



Copyright © 2026 by Examzify - A Kaluba Technologies Inc. product.

ALL RIGHTS RESERVED.

No part of this book may be reproduced or transferred in any form or by any means, graphic, electronic, or mechanical, including photocopying, recording, web distribution, taping, or by any information storage retrieval system, without the written permission of the author.

Notice: Examzify makes every reasonable effort to obtain accurate, complete, and timely information about this product from reliable sources.

SAMPLE

Table of Contents

Copyright	1
Table of Contents	2
Introduction	3
How to Use This Guide	4
Questions	5
Answers	8
Explanations	10
Next Steps	15

SAMPLE

Introduction

Preparing for a certification exam can feel overwhelming, but with the right tools, it becomes an opportunity to build confidence, sharpen your skills, and move one step closer to your goals. At Examzify, we believe that effective exam preparation isn't just about memorization, it's about understanding the material, identifying knowledge gaps, and building the test-taking strategies that lead to success.

This guide was designed to help you do exactly that.

Whether you're preparing for a licensing exam, professional certification, or entry-level qualification, this book offers structured practice to reinforce key concepts. You'll find a wide range of multiple-choice questions, each followed by clear explanations to help you understand not just the right answer, but why it's correct.

The content in this guide is based on real-world exam objectives and aligned with the types of questions and topics commonly found on official tests. It's ideal for learners who want to:

- Practice answering questions under realistic conditions,
- Improve accuracy and speed,
- Review explanations to strengthen weak areas, and
- Approach the exam with greater confidence.

We recommend using this book not as a stand-alone study tool, but alongside other resources like flashcards, textbooks, or hands-on training. For best results, we recommend working through each question, reflecting on the explanation provided, and revisiting the topics that challenge you most.

Remember: successful test preparation isn't about getting every question right the first time, it's about learning from your mistakes and improving over time. Stay focused, trust the process, and know that every page you turn brings you closer to success.

Let's begin.

How to Use This Guide

This guide is designed to help you study more effectively and approach your exam with confidence. Whether you're reviewing for the first time or doing a final refresh, here's how to get the most out of your Examzify study guide:

1. Start with a Diagnostic Review

Skim through the questions to get a sense of what you know and what you need to focus on. Your goal is to identify knowledge gaps early.

2. Study in Short, Focused Sessions

Break your study time into manageable blocks (e.g. 30 – 45 minutes). Review a handful of questions, reflect on the explanations.

3. Learn from the Explanations

After answering a question, always read the explanation, even if you got it right. It reinforces key points, corrects misunderstandings, and teaches subtle distinctions between similar answers.

4. Track Your Progress

Use bookmarks or notes (if reading digitally) to mark difficult questions. Revisit these regularly and track improvements over time.

5. Simulate the Real Exam

Once you're comfortable, try taking a full set of questions without pausing. Set a timer and simulate test-day conditions to build confidence and time management skills.

6. Repeat and Review

Don't just study once, repetition builds retention. Re-attempt questions after a few days and revisit explanations to reinforce learning. Pair this guide with other Examzify tools like flashcards, and digital practice tests to strengthen your preparation across formats.

There's no single right way to study, but consistent, thoughtful effort always wins. Use this guide flexibly, adapt the tips above to fit your pace and learning style. You've got this!

Questions

SAMPLE

- 1. Which Prädikatswein level tends to be fuller-bodied and sweeter than Spätlese?**
 - A. Auslese
 - B. Kabinett
 - C. Eiswein
 - D. Trockenbeerenauslese

- 2. Which white grape variety besides Riesling has significant production in Germany?**
 - A. Chardonnay
 - B. Sauvignon Blanc
 - C. Semillon
 - D. Müller-Thurgau

- 3. What defines Trockenbeerenauslese (TBA)?**
 - A. Dessert wine made from individually selected botrytized berries.
 - B. A sparkling wine from late harvest grapes.
 - C. A dry white wine made from non-botrytized grapes.
 - D. A fortified wine with high alcohol.

- 4. What characteristic defines QbA wines in Germany?**
 - A. It is defined by region and minimum must weight.
 - B. It is defined by grape ripeness at harvest.
 - C. It is defined by alcohol content.
 - D. It is defined by color.

- 5. Karthäuserhofberg is an Einzellage in Mosel that is a monopole of which estate?**
 - A. Reichsgraff von Kesselstatt
 - B. Karthäuserhof
 - C. Georg Breuer
 - D. Bernhard Breuer

- 6. What is Deutscher Wein formally known as?**
- A. Quality wine
 - B. Deutscher Sekt
 - C. Tafelwein
 - D. Landwein
- 7. What is the main characteristic that defines German Riesling across most regions?**
- A. Low acidity and high tannin
 - B. Neutral profile with minimal aging potential
 - C. Predominant oak influence with vanilla notes
 - D. High acidity and the potential for mineral, citrus, and floral notes with aging
- 8. What is the post-2012 VDP tier mapping for the top wines?**
- A. Erste Lage - Premier Cru
 - B. Ortswein - Village
 - C. Gutswein - Region
 - D. Gross Lage - Grand Cru
- 9. How is Gutswein defined in the VDP system?**
- A. Village wine from the winery's own vineyards in a specific village.
 - B. Wine from a single named vineyard.
 - C. A top-tier wine from a single estate.
 - D. Estate wine from the winery's broader holdings (not single vineyard).
- 10. What is the most planted grape in the Ahr region?**
- A. Riesling
 - B. Spatburgunder
 - C. Grauburgunder
 - D. Silvaner

Answers

SAMPLE

1. A
2. D
3. A
4. A
5. B
6. C
7. D
8. D
9. D
10. B

SAMPLE

Explanations

SAMPLE

1. Which Prädikatswein level tends to be fuller-bodied and sweeter than Spätlese?

- A. Auslese**
- B. Kabinett
- C. Eiswein
- D. Trockenbeerenauslese

In Prädikatswein, sweetness and body rise with grape ripeness and concentration. Auslese is made from selectively picked, very ripe grapes, giving wines with more concentrated flavors and a higher potential sugar level than Spätlese. That combination—more ripeness, more density— translates into a fuller body and a sweeter profile on the palate. Kabinett tends to be lighter, Eiswein can be very sweet but often carries a bright, crisp refreshment from higher acidity, and the most extreme sweetness levels (Beerenauslese, Trockenbeerenauslese) are even richer and more concentrated, but Auslese is the standard example described as fuller-bodied and sweeter than Spätlese.

2. Which white grape variety besides Riesling has significant production in Germany?

- A. Chardonnay
- B. Sauvignon Blanc
- C. Semillon
- D. Müller-Thurgau**

The key idea is that Müller-Thurgau has played a major role in Germany's white wine production alongside Riesling. It was bred in Geisenheim in the 1880s to combine some of Riesling's appeal with easier ripening and higher yields, so it quickly became one of the most widely planted white varieties for many years. Wines from this grape are typically light, early-ripening, and fruity, making them popular for broad, everyday styles. Because of its historical scale of planting and its continued presence in German vineyards, Müller-Thurgau is the best-known supplier of white wine in Germany besides Riesling. While Chardonnay, Sauvignon Blanc, and Semillon are grown in Germany, they do not reach the same level of significance or volume as Müller-Thurgau.

3. What defines Trockenbeerenauslese (TBA)?

- A. Dessert wine made from individually selected botrytized berries.**
- B. A sparkling wine from late harvest grapes.
- C. A dry white wine made from non-botrytized grapes.
- D. A fortified wine with high alcohol.

Trockenbeerenauslese is defined by making a dessert wine from grapes that are individually picked after becoming deeply shriveled by noble rot. This strict berry-by-berry selection, from grapes heavily affected by Botrytis, concentrates the sugars and acidity to produce an exceptionally rich, sweet wine with great aging potential. That description matches the essence of Trockenbeerenauslese: a dessert wine crafted from carefully chosen botrytized berries. The other descriptions don't fit: a sparkling wine from late harvest grapes isn't about botrytized berries or individual berry selection; a dry white wine from non-botrytized grapes lacks the botrytized concentration; a fortified wine involves added spirits and a different style entirely.

4. What characteristic defines QbA wines in Germany?

A. It is defined by region and minimum must weight.

B. It is defined by grape ripeness at harvest.

C. It is defined by alcohol content.

D. It is defined by color.

QbA wines are defined by where they come from and the must weight the grapes reach at harvest. The region (an approved wine-growing area) sets the geographic boundary, while the minimum must weight ensures a baseline quality by guaranteeing enough sugar and potential alcohol for wines from that region. This combination distinguishes QbA from categories that are based on how ripe the grapes are (a trait used for higher Prädikatswein levels), as well as from distinctions by color or mere alcohol content. In short, origin plus minimum must weight is what defines QbA.

5. Karthäuserhofberg is an Einzellage in Mosel that is a monopole of which estate?

A. Reichsgraff von Kesselstatt

B. Karthäuserhof

C. Georg Breuer

D. Bernhard Breuer

Karthäuserhofberg is an Einzellage meaning a single vineyard, and when it's a monopole it's owned by just one estate. This vineyard is owned entirely by the estate Karthäuserhof, so only they may bottle wines from that site under the Karthäuserhof name. That's why the correct answer is the Karthäuserhof estate. The other names are different producers and do not hold this vineyard as their monopole.

6. What is Deutscher Wein formally known as?

A. Quality wine

B. Deutscher Sekt

C. Tafelwein

D. Landwein

German wine labeling organizes wines by origin and quality, and the simplest category is the basic wine without a region or quality designation. This basic tier has long been associated with the term Tafelwein, so Deutscher Wein is formally known as Tafelwein. It's distinct from Landwein, which carries a region, and from Qualitätswein, which denotes higher-quality wines from a defined area; and Deutscher Sekt is simply sparkling wine from Germany.

7. What is the main characteristic that defines German Riesling across most regions?

- A. Low acidity and high tannin
- B. Neutral profile with minimal aging potential
- C. Predominant oak influence with vanilla notes

D. High acidity and the potential for mineral, citrus, and floral notes with aging

High acidity anchors German Riesling across most regions. The cool climate and often slate soils give Riesling bright, persistent acidity that keeps the wine lively and forms the backbone for aging. As it ages, Riesling develops mineral or slate-like character along with citrus and floral notes, becoming more expressive over time. This combination of high acidity with aging potential and those evolving flavor notes is what defines the style in Germany. The other profiles—low acidity with tannin, a neutral profile with little aging potential, or heavy oak influence—don't fit the typical Riesling profile in German regions.

8. What is the post-2012 VDP tier mapping for the top wines?

- A. Erste Lage - Premier Cru
- B. Ortswein - Village
- C. Gutswein - Region

D. Grosse Lage - Grand Cru

VDP's post-2012 tier structure places the highest quality wines in the Grosse Lage category. This designation comes from the very best single vineyard sites, with strict quality expectations, and it is typically equated with the Grand Cru level in the French system. That's why the top wines are mapped to Grand Cru. To put it in context: the four VDP tiers are Gutswein (estate wine), Ortswein (village wine), Erste Lage (first-class sites), and Grosse Lage (great sites). The top tier, Grosse Lage, corresponds to Grand Cru, while Erste Lage would align with Premier Cru, Ortswein with Village, and Gutswein with Region.

9. How is Gutswein defined in the VDP system?

- A. Village wine from the winery's own vineyards in a specific village.
- B. Wine from a single named vineyard.
- C. A top-tier wine from a single estate.

D. Estate wine from the winery's broader holdings (not single vineyard).

Gutswein is the estate wine category in the VDP system. It is produced from grapes grown across the winery's broader holdings rather than from a single named vineyard. This means the wine reflects the winery's overall house style and quality, without tying the label to one specific site. It's the base tier in the VDP lineup, with higher levels like Ortswein (from a specific village) and Erste Lage (top-tier from a single vineyard) offering more site-specific expressions. So, the definition—estate wine from the winery's broader holdings (not single vineyard)—fits Gutswein perfectly.

10. What is the most planted grape in the Ahr region?

- A. Riesling
- B. Spätburgunder**
- C. Grauburgunder
- D. Silvaner

Spätburgunder thrives in the Ahr's cool, slate-rich hillside conditions, so it has become the region's defining and most planted grape. The steep slopes along the Ahr river absorb plenty of sun while staying cool at night, which helps Pinot Noir maintain crisp acidity and refined elegance. In Germany, Riesling is widespread, but in the Ahr the plantings are led by Spätburgunder, with Grauburgunder and Silvaner grown much less.

SAMPLE

Next Steps

Congratulations on reaching the final section of this guide. You've taken a meaningful step toward passing your certification exam and advancing your career.

As you continue preparing, remember that consistent practice, review, and self-reflection are key to success. Make time to revisit difficult topics, simulate exam conditions, and track your progress along the way.

If you need help, have suggestions, or want to share feedback, we'd love to hear from you. Reach out to our team at hello@examzify.com.

Or visit your dedicated course page for more study tools and resources:

<https://cmsadv Sommeli ergermany.examzify.com>

We wish you the very best on your exam journey. You've got this!

SAMPLE